

LOVELY; soft, intimate things of satin, so dear to a woman's heart yet so often a luxury because an inferior quality won't stand the wear

Lake them out of the hixury class by making them of

Skinner's All-Silk Satin (36 inches wide)

**Detaily caminiseles, pettieonts, bloomers, bondoir caps, night-robes, all so simple to make, become practical for every day wear when made of Skinner's "404" Alf-Silk Satin.

For 73 years "Skinner's " has meant the most durable silk goods. "When you have ask too Skinner's and

"Look for the Name in the Selvage" None genuine without

WILLIAM SKINNER & SONS

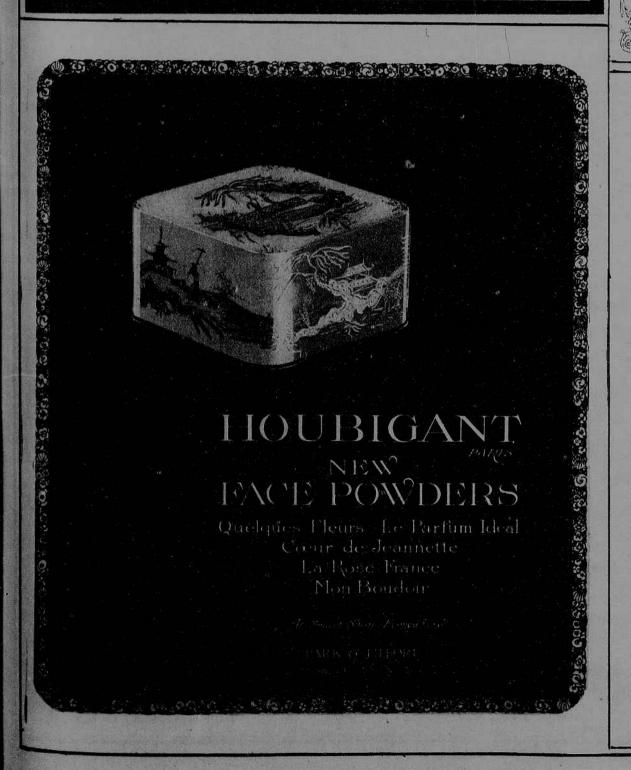
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"LOOK FOR THE NAME IN THE SELVAGE"





For want of one vital element your body begins to "burn itself up"

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New knowledge of an important lack in many of our everyday foods

SCIENCE has made the startling discovery that if we do not get a proper supply of energy from our food, the body begins to feed on itself—to burn itself up. We now know that the lack of one vital element in food, called vitamine, keeps us from getting this needed energy.

Which of our common everyday foods have it? Which lack it?

Around this tremendously interesting subject hundreds of actual feeding experiments were made. Scientists eagerly watched the seeming magic change from an almost dying condition to one of health and vigor as one animal after another was given the precious vitamine. When the vitamine was taken away they lost appetite and became actually starved.

In many of these experiments yeast was used as the richest known source of this life-giving vitamine. A number of foods, notably leafy vegetables, contain this vitamine. But we are profoundly affected by the knowledge that many of our everyday modern foods lack it.

That is why thousands of men and women today are adding Fleischmann's Yeast to their regular meals. They find it gives them a vigor and energy they never had before.

Yeast is assimilated like any other food. It is an aid to



all the digestive processes. Eat Fleischmann's Yeast at any time—from 1 to 3 cakes a day. If troubled with gas dissolve yeast first in boiling water. Place a standing order with your grocer for Fleischmann's Yeast, and get it fresh daily. Write for the valuable free booklet, "The New Importance of Yeast in Diet." THE FLEISCHMANN COMPANY, Dept.111-3, 701 Washington St., New York, N. Y.

A food with health-building properties

In scientific tests of the therapeutic value of Fleischmann's Yeast in treating pimples, boils and constipation the doctors say 'hat in many of the cases the yeast treatment caused an improvement in the general hea'th of the patient quite aside from helping the particular ailment.

To build up and maintain health, keeping the body resistant to disease, eat 1 to 3 cakes of Fleischmann's Yeast a day—a part of your regular diet.

